



LEXINGTON HERALD-LEADER

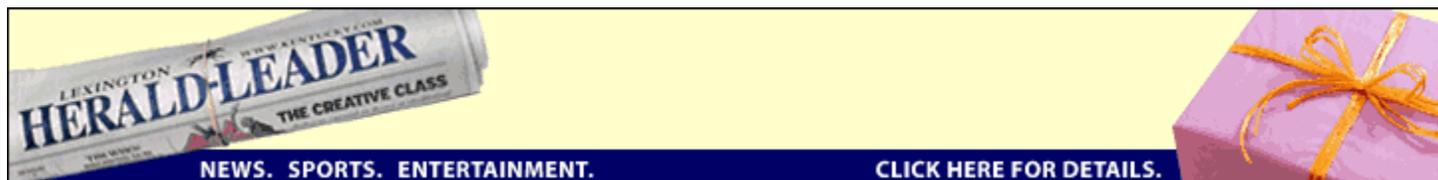
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Wednesday, Nov 24, 2004

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Posted on Sun, Aug. 08, 2004

RECIPE

Former tobacco farm has second life as orchard

Name: Kevan Evans.

Family: Wife Sue, daughter Jenny and son Josh.

The farm: Evans Orchard and Cider Mill in Georgetown. In the 1940s, the farm on Stone Road totaled about 600 acres. Tobacco was the primary crop, but apples and vegetables are now the mainstay for the Evanses, who farm the remaining 175 acres.

Dozens of acres of fruit trees produce 20 varieties of apples and six varieties of peaches. About 20 acres are planted in sweet corn, pumpkins, tomatoes, bell peppers, beans, potatoes and melons. The Evanses raise 20 head of cattle and lease out the tobacco base.

The market: About four years ago, the family converted an old barn into a store that sells fresh produce and value-added products such as apple cider, caramel apples, cider doughnuts, fried apple and peach pies, and gift items. Jenny Evans, who graduated from the University of Kentucky with a degree in marketing, manages the market.

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Apples and fresh produce also are sold at farmers markets in Lexington, Georgetown and Paris.

The staff: "We're fortunate to have some kids who live around close, who grew up as friends of Jenny and Josh, to work on the farm," Kevan Evans said. "They're kinda like family. And we've picked up some new kids. We have a waiting list to work."

The teens learn to trim weeds, plant and staff the truck at the farmers markets.

Background: Kevan Evans has always farmed. "I've done a little work elsewhere, but I always come back. It was fun to be out here by yourself and working, but it got to the point that we weren't making a lot of money. I knew we had to change things," he said.

Farm visits: In the past five years, the farm has an established orchard and a market and offers school tours and family events.

The Sweet Corn Festival was held last month, and the Apple Festival will be 10 a.m. to 6 p.m. Sept. 11 and 1 to 6 p.m. Sept. 12. Check out the farm's Web site, www.evansorchard.com, for other festival dates and seasonal hours.

Fresh apple cake

For topping:

1 pint half and half

1 cup brown sugar

3/4 cup chopped nuts

2 rounded tablespoons cornstarch

Pinch of salt

2 tablespoons butter

1 teaspoon vanilla

For cake:

2 cups sugar

1 cup shortening

2 eggs

3 cups flour

2 teaspoons soda

1/4 teaspoon salt

1 1/2 teaspoons cinnamon

6 cups peeled and sliced apples

3/4 cup chopped nuts

To make topping: Combine all ingredients except vanilla. Boil until thick; add vanilla. Set aside.

To make cake: Cream sugar, shortening and eggs. Sift flour, soda, salt and cinnamon. Add to creamed mixture. Work the apples into the dough with mixer. Add nuts. Spread into greased 9-by-13-inch pan and bake at 325 degrees for 40 to 50 minutes. Spread topping over cake while cake is still hot.

ON THE FARM

From Kevan and Sue Evans.



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